

Electrolux

refrigerator / freezers  
TR70/55 & TR71/55  
Instructions for Use

## PLEASE HELP

IF THIS APPLIANCE IS REPLACING AN OLD REFRIGERATOR OR FREEZER WHICH IS GOING TO BE SCRAPPED, WE ASK YOUR ASSISTANCE IN PREVENTING CHILDREN FROM BECOMING TRAPPED INSIDE THE OLD MODEL BY ENSURING THAT ITS DOOR OR LID IS REMOVED BEFORE DISPOSAL.

## INSTALLATION

After unpacking your new refrigerator/freezer, the interior, shelves, etc., should be washed as described later under "Cleaning". If possible, the cabinet should be located out of direct sunlight and away from extremes of temperature. The refrigerator/freezer will be quite heavy when loaded and it must therefore be stood on a firm, sound floor. It should also be level in both directions so that the defrost water will run properly along the drain channel under the cooling plate in the refrigerator section, to the drain tube at the back. If necessary, the level can be adjusted by means of the levelling screws provided under the corners of the cabinet.

For correct functioning of the cooling systems, air must circulate freely over the cabinet and over the motor compressors and condensers at the back. To ensure adequate air circulation, a vertical clearance of at least 50mm (2") must be left free over the top of the cabinet, plus a clearance of at least 50mm (2") at one side only, or 25mm (1") at both sides. The back of the cabinet may be placed close to the wall but should not touch it. Do not install the refrigerator/freezer in a small pantry or in any other place with restricted ventilation.

The cooling systems are fitted with 220V (nominal) motors, suitable for use on 200-240V 50 c/s a.c. electricity supplies. The 3-wire mains lead is intended for connection to a 3-pin plug and a properly earthed socket outlet.

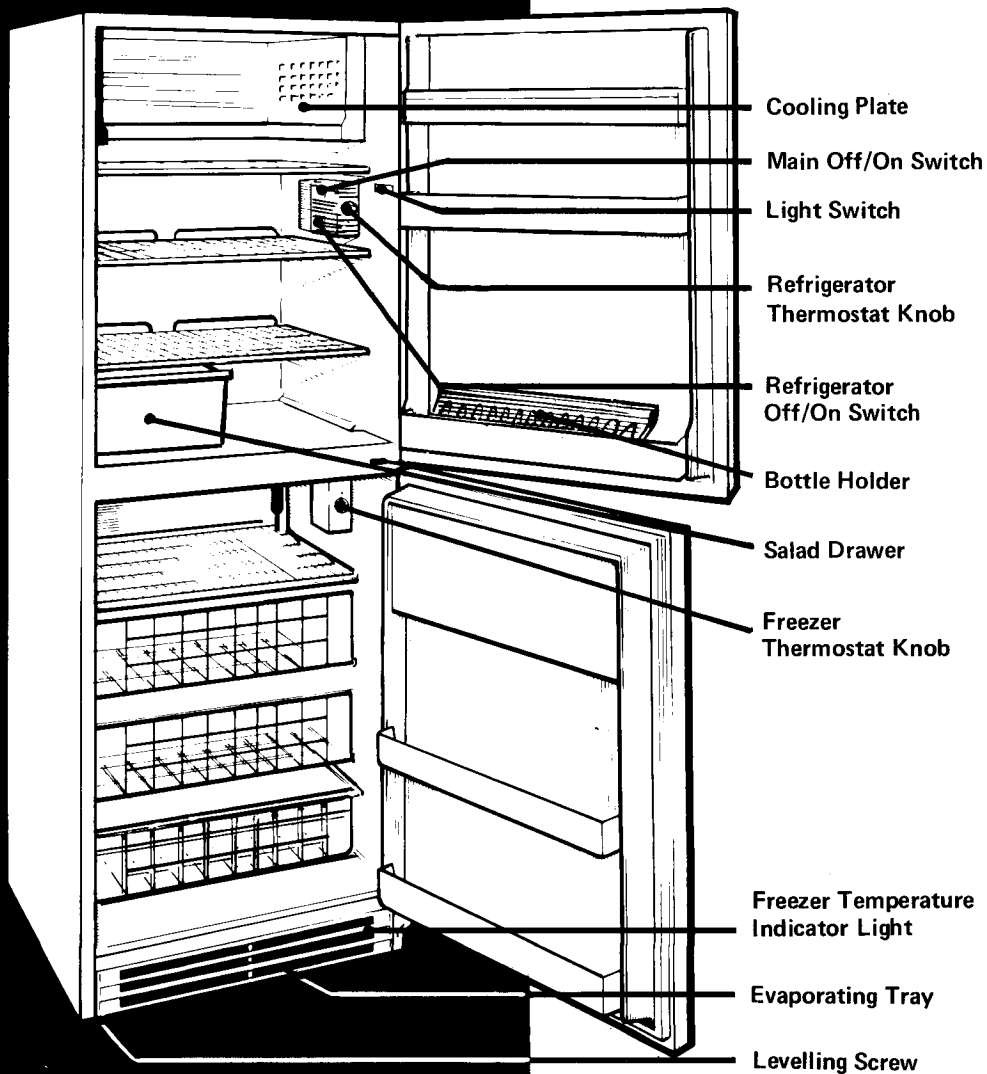
**IMPORTANT:** *The wires in the mains lead of this appliance are coloured in accordance with the following code:*

GREEN-AND-YELLOW: EARTH. BLUE: NEUTRAL. BROWN: LIVE.

As the colours of the wires in the mains lead may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:-

The wire which is coloured GREEN-AND-YELLOW must be connected to the terminal in the plug which is marked with the letter E or by the earth symbol  $\perp$  or coloured green or green-and-yellow.

The wire which is coloured BLUE must be connected to the terminal which is marked



with the letter N or coloured black.

The wire which is coloured BROWN must be connected to the terminal which is marked with the letter L or coloured red.

**WARNING — THIS APPLIANCE MUST BE EARTHED.**

If a 13 amp. (B.S.1363) fused-plug is used, it should be fitted with a 13 amp. fuse. In other cases, the circuit to which the appliance is connected should be fitted with a 10 amp. fuse.

### Evaporating Tray (see fig. 1)

A special evaporating tray is positioned underneath the cabinet, behind the lower ventilator, to catch the defrost water which drains through a tube from the refrigerator section to this point as described later under "Defrosting"

Do not allow particles of food to collect in the drain channel under the cooling plate in the refrigerator compartment otherwise they may enter and block the drain tube.

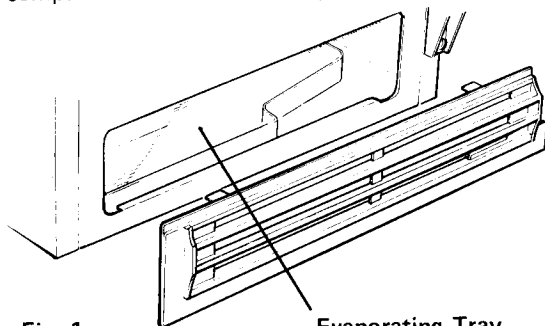


Fig. 1

Evaporating Tray

## STARTING-UP

The refrigerator and freezer compartments are entirely separate storage spaces each being operated by its own motor/compressor and cooling system, controlled by separate thermostats. Each compartment can be operated independently of the other although, if a compartment is out of use and switched off for a period, its door should be left ajar.

In the upper (refrigerator) compartment, at the right hand side, is a switch control unit (Fig. 2) which also incorporates a thermostat for the refrigerator section, and an interior light. The upper switch is the main OFF/ON switch controlling the electricity supply to both the refrigerator and freezer sections. The lower switch is used to switch off the refrigerator section only.

To start up, plug the connection cord into the wall socket and switch on. Depress both of the switches in the upper (refrigerator) compartment to 'ON' then set the individual thermostat knobs for refrigerator and freezer section as given below.

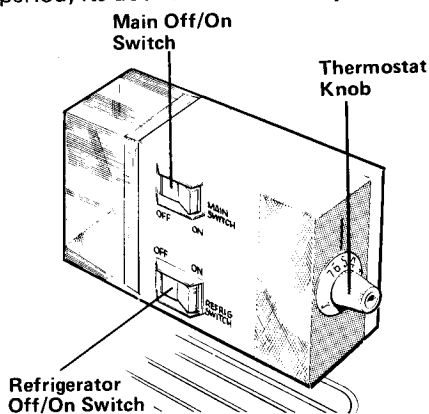


Fig. 2

*NOTE: When operating, parts of the outer casing will become warm. This is quite normal as part of the condenser system is incorporated in the body of the refrigerator freezer.*

## TEMPERATURE REGULATION

The temperature in the refrigerator/freezer will be influenced by such things as its location, room temperature, and the frequency and duration of door openings. These effects can be taken care of by changing the setting of the thermostat knobs.

## Refrigerator

With the thermostat knob set at No.4, suitable temperatures are obtained for the storage of fresh food under most conditions of use.

If more cooling is required, especially in hot weather, or when the refrigerator is well filled, the knob may be turned to a higher number.

If less cooling is required, in winter for instance, the knob should be turned to a lower number.

Remember to return the knob to its usual position when conditions return to normal.

## Freezer

When the thermostat knob in the freezer is set at No.4, suitable temperatures will be obtained [ $-18^{\circ}\text{C}$  ( $0^{\circ}\text{F}$ ), or below] for the **storage** of frozen food under most conditions of use. In cold weather, the knob can be turned down to No.3 but it must be returned to a higher setting when the weather is warmer again.

If colder temperatures are required in the freezer for some reason, the thermostat knob may be turned to a higher number. When fresh foods are to be frozen, please refer to the section "Freezing Fresh Food" on page 7.

## USING THE REFRIGERATOR

### Storing Food in the Refrigerator Compartment

To prevent drying out and the transfer of flavours from one food to another, foods should always be stored in covered dishes, plastic bags or wrapped in foil or waxed paper. Avoid using large dishes and do not stack food or food containers too closely as this interferes with the circulation of cold air within the cabinet.

The door shelf arrangement gives handy storage for bottles, tins, packets, etc.

**NEVER PUT HOT FOOD INTO THE REFRIGERATOR**

### Milk

Wipe caps and bottles with a clean cloth before placing them in the door shelves.



### Meat

Unwrap meat as soon as it comes from the butcher and wipe it with a clean cloth. Re-wrap in clean paper or foil or put it in a covered dish and place on a shelf in the refrigerator.



### Fish

Remove any paper wrapping — wipe, re-wrap in clean paper and place fish in a covered dish surrounded by small pieces of ice. Generally speaking, it is not desirable to store fish longer than a day or two in the refrigerator compartment.



### Salads

Wash and thoroughly clean green salad vegetables such as lettuce, spinach, celery and cress. Cut off any unwanted parts such as tops of carrots and radishes, trimmings of lettuce and celery tops. Wipe tomatoes and cucumber. Store in the salad drawer or in plastic bags.



## Fruit

Fruit is kept in the refrigerator to check ripening changes and to make it more palatable and appetising. The citrus fruits — oranges, grapefruit and lemons — have a strong scent, so should be kept in a covered container, wrapped. They should not be placed in direct contact with plastic surfaces.

Soft fruits such as strawberries, cherries or peaches, are placed in the refrigerator to prevent over-ripening. Strawberries should be kept in a covered container and not washed until just before using. Melons and pineapples should be wrapped and left in the cabinet only long enough to be thoroughly chilled. Bananas should not be stored in the refrigerator.



## Canned Foods

Many canned foods, such as meats and fruits, become more palatable when chilled before serving. Also, the chilling of canned cooked meat ensures that the meat is firm for slicing.

Fruit juices and tomato juice are more enjoyable when cold.

It is not necessary to store canned foods and drinks in your refrigerator all the time, — they need only be placed in the refrigerator two or three hours before consumption, to chill.




## Wines and Other Beverages

All white wines — whether sparkling or not — should be served chilled, and the bottles should be placed in an upright position in the door shelves **of the refrigerator** (not the freezer) for about one hour before serving.

Lager and light beers should also be served chilled, and both Cola drinks and all varieties of soft drinks are greatly improved by being served cold.



## USING THE FREEZER

The symbol  indicates that the freezer will maintain a temperature of  $-18^{\circ}\text{C}$  ( $0^{\circ}\text{F}$ ) or below for the long-term storage of frozen food, and can also be used for freezing fresh food.

### Temperature Indicator Light

A freezer temperature indicator light is located at the right-hand end of the ventilator, below the door.

Some time after the freezer has been started up, the light will come on to show that the correct temperature has been reached for the thermostat setting being used (normally No. 4, — see 'Temperature Regulation' on page 4). The light will then stay on to indicate that everything is in order.

The light will go out in the event of a power failure or a blown fuse, or if the temperature in the freezer rises unduly for some reason. It may also go out after the door has been opened, or after placing food in the freezer, but it should come on again as soon as the temperature approaches the correct level once more.

*Note: — In addition to its function described above, the light serves as a 'mains on'*

*indicator. When the freezer thermostat knob is turned to 'off', the light will come on to show that electric power is available, irrespective of the temperature inside the freezer.*

If the indicator light goes out for an unknown reason, refer to the section headed 'Points to Note', on page 9.

The indicator light will not necessarily come on when the thermostat knob is at its highest setting for freezing food, but will come on again when the knob is eventually returned to its normal setting for storing the frozen foods.

### **Loading the Freezer**

After starting up the freezer for the first time, it is advisable to wait until the next day to ensure that it is working properly before loading it with frozen food. See then that the thermostat is at the correct setting (normally No. 4) and that the indicator light is 'on' showing that the correct storage temperature has been reached.

The freezer has a net storage volume of 153 litres (5.4 cubic feet) and will hold approximately 49 kg (108lb) of mixed varieties of food. This is based on a nominal figure of 0.32 kg per litre (20lb per cubic foot), but, in practice, some variations may occur in the amount which can be stored because of the different shapes and densities of food.

Frozen food should be placed in the freezer as soon as possible after purchase. Generally speaking, pre-packaged commercially frozen food should be stored in accordance with the frozen food manufacturer's instructions for a 3-star frozen food storage compartment, which means that most types of these foods can be stored for up to three months. The length of storage time cannot be precisely stated as this varies very much with the nature of the frozen food. It is therefore important to take note of the food manufacturer's estimate of the permissible storage times for his products.

Bulk quantities of frozen food, delivered to the door, can usually be stored for longer periods as indicated by the manufacturer.

If frozen food is allowed to thaw, i.e. the packs become wet and limp, no attempt should be made to store or refreeze, — it should be consumed or disposed of within 24 hours.

**WARNING** — Never put bottles or cans of carbonated (gassy) drinks in the freezer as they may burst if the gas is forced out by freezing.

Care should be taken when handling and consuming water ices (e.g. iced lollies) taken directly from the freezer because of the possibility of cold burn (frost bite) when such ices are at very low temperatures.

### **Freezing Fresh Food**

The maximum recommended weight of fresh food which can be frozen per 24 hours is 11 kg (24lb).

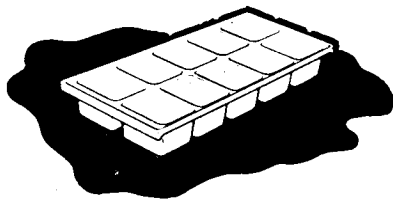
Detailed information on the preparation and packaging of fresh food for freezing, together with storage times, is given in the separate leaflet and in various publications available from booksellers or Freezer Agents.

When fresh food is to be frozen, turn the freezer thermostat knob to MAX (or No. 7 on some dials) an hour or two before the food is ready to be placed in the freezer. Freeze the food quickly by placing the packages on the top shelf, spaced as far apart as possible to allow the cold air to circulate freely around them. After 24 hours, return the thermostat knob to its normal setting and, if room permits, transfer the food to other parts of the freezer to leave space for another freezing load.

## Ice-Making

Fill the ice-tray with water to within 5mm ( $\frac{3}{16}$ "') from the top and place it in the freezer, either on one of the shelves or, on model TR70/55, in the ice-tray holder at the top left-hand side of the freezer.

To release the ice, hold the tray in both hands and give it a slight twist to loosen the cubes. Refill any spaces with water and return the tray to the freezer.



## DEFROSTING

The cooling plate in the refrigerator compartment is equipped with a fully automatic defrosting arrangement which comes into operation at each cycle of the thermostat. The resultant water will run into the channel below the cooling plate and thence through a tube into the evaporating tray underneath the refrigerator. The defrost water will then be evaporated automatically and the tray will not need emptying.

The freezer compartment does not defrost by itself and it will be necessary to remove frost from the freezing shelves from time to time. It is recommended that this should be done using a stiff bristle brush or a plastic scraper. Do not use sharp metal instruments, or a wire brush, as these may pierce the tubes and release the refrigerant or damage the protective finish. If possible, starting at the top, move existing foods to one side, brush off the frost, then move the foods back again to gain access to the remaining shelves in turn.

Occasionally, it is desirable to completely defrost the freezer and to clean it, choosing, if possible, a time when food stocks are low. Any remaining frozen food should be placed in cardboard boxes and wrapped in layers of newspaper, blankets etc.

To assist in the removal of defrost water from the freezer during defrosting, a special drainage tube is fitted underneath the cabinet, which is accessible after removing the lower ventilator by pulling it forward. Release the **lower** end of this tube from its retainer (which seals the tube when not in use) and place it over a shallow container — a roasting tin for instance, — as illustrated in fig. 3.

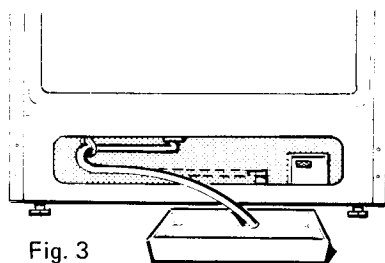


Fig. 3

Switch off the freezer and, to defrost quickly, place bowls of hot (not boiling) water on the freezing shelves. As the frost loosens it may be carefully removed with a bristle brush or a plastic scraper. Defrost water will run through the drainage tube at the bottom into the container.

**NEVER USE SALT OR OTHER CHEMICAL AGENTS TO HASTEN DEFROSTING.**

As soon as all frost has been removed, clean the cabinet thoroughly as described under the next heading. Empty the tray containing the defrost water, **make sure that the drainage tube is empty, then replace the end firmly onto its retainer to prevent cold air escaping from the freezer.** Refit the lower ventilator. Switch on, check that the thermostat knob is at the correct setting, and replace the frozen food.

Remember that if the temperature of frozen food is allowed to rise unduly during defrosting, its storage life may be shortened.



## CLEANING

Clean the cabinet thoroughly at intervals, as necessary. Switch off at the mains and remove shelves, basket, ice-tray, etc. These, the cabinet interior and doors should be washed with warm water to which a little non-scented washing-up liquid detergent may be added, then rinsed with warm water only and dried thoroughly.

Do not wash any plastic parts in water that is more than hand warm and do not expose them to dry heat.

The outside of the cabinet should be dusted regularly and occasionally wiped down with a clean damp cloth, followed by a dry clean duster. The gloss finish can be maintained by the use of a mild wax polish, applied sparingly on the paintwork about once a month.

***NEVER USE STRONG CHEMICALS OR ABRASIVE CLEANING MATERIALS ON ANY PART OF THE CABINET***

Once or twice a year, remove the ventilator (fig. 1) and clean the evaporating tray underneath the cabinet. Make sure that the drain hose does not become dislodged.

## TO SHUT DOWN THE REFRIGERATOR/FREEZER

To shut down both the refrigerator and freezer compartments for a short period, switch off the upper switch in the refrigerator compartment. For a longer period, switch off and remove the plug from the wall socket.

If only one of the compartments is to be used, the refrigerator can be switched off by means of the lower of the two switches, or the freezer can be put out of use by turning its thermostat knob to 'off'.

When either or both of the compartments are not in use the door or doors should be left ajar after emptying, cleaning and drying the inside of the compartment concerned.

Remember that, if the electricity supply is turned off at the main switch, the refrigerator freezer will not operate. When going away for a period, on holiday for instance, do not turn off at the mains unless it is intended to put the cabinet out of use.

## POINTS TO NOTE

If the refrigerator or freezer fails to operate properly at any time, check the following points:

- a) Is the plug properly connected to the wall socket and is the socket switched 'ON'?
- b) Are the switches in the refrigerator compartment in the 'on' position?
- c) Is the fuse in the plug and/or circuit supplying the refrigerator/freezer in order?
- d) Are the thermostats at the correct settings?
- e) Has there been a power failure? Your lights or electric clocks may give some indication of this.

If, after checking the above, you are not able to correct the fault, keep the door closed and apply for service without delay.

## INTERIOR LIGHT BULB

To change the interior light bulb, **first disconnect the refrigerator/freezer from the electricity supply**. Remove the light cover by inserting a pencil or similar object into the upper rectangular opening in the rear of the cover and gently levering up the top

front right-hand corner to disengage it. Repeat at the lower corner, and take away the cover.

Unscrew the bulb and screw in a new S.E.S. 10 or 15 watt bulb. Refit the lamp cover, sliding it onto the plastic housing until it clips firmly into place; reconnect to the electricity supply and switch on.

Replacement of light bulbs is not a free-under-guarantee service.

## **THE FREEZER — FURTHER INFORMATION**

For the long-term storage of frozen foods (i.e. up to three months for pre-packaged commercially frozen food, and up to a year for home frozen fresh food), the temperature in the freezer should be  $-18^{\circ}\text{C}$  ( $0^{\circ}\text{F}$ ) or below. It does not matter if lower temperatures are obtained, but operating a freezer continuously at temperatures considerably lower than this will only increase the running cost with little corresponding benefit.

If only a small amount of fresh food is to be frozen, it may not be necessary to set the thermostat knob to its highest number for the full 24 hour period. One's experience will play a part here, but as it is often difficult to tell when the food has been frozen completely, it is wiser to keep to the full 24 hour freezing period if there is any doubt on this point.

The stock of foods should be used in rotation as far as possible to prevent any items being left for excessive periods. Packages should preferably be marked with a code or date indicating when they are placed in the freezer, and it is a good idea to keep a simple record of what is being stored, and the dates, to assist when re-ordering fresh supplies.

If you hear the sounds caused by the refrigerant circulating through the cooling system, this is not detrimental and will be less obvious when the freezer is loaded with food.

If your freezer breaks down or if there is an isolated power failure, there will be no noticeable effect on the storage life of the food provided it does not thaw before the freezer is operative again. The time taken to thaw would depend on the amount of food in the freezer and the prevailing room temperature, and could be as long as 24 hours or more under favourable conditions. During such times, the freezer door should be kept closed. Repeated short-time power failures should have no effect provided the food does not thaw.

**Never put hot food into the freezer.**

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# Guarantee

Electrolux products are carefully designed, manufactured, tested and inspected and in consequence we can undertake to replace or repair any part found to be defective in material or workmanship, within one year of delivery to the original purchaser, free of any charge.

The guarantee is only conditional upon the appliance being correctly installed and used in accordance with the Company's instructions under normal domestic conditions in European temperate climates. It may however be invalidated by unauthorised repair or modification of the appliance.

The Company does not accept any additional liability for defects arising from normal wear and tear, neglect, or accident, nor for any consequential damage. The interior light bulb and glassware are also excluded from the guarantee.

Customers are asked to assist the Company to carry out its undertaking under this guarantee by filling in the details on the enclosed registration card and returning it within 14 days. This will facilitate prompt service and provide valuable statistical information.

Unless the guarantee has been registered, other proof of the date of purchase will be required before free service is provided. Regional offices from whom service can be obtained are listed on page 12.

We must point out that this guarantee does not cover liability for loss of food or other contents, but would draw your attention to the insurance facilities described on the separate leaflet.

## IMPORTANT

The date of purchase should  
be entered in this panel

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# Electrolux Service Organisation

Should you require help

or service in connection with your Electrolux, please contact our Regional Office for your area.

## ★ SOUTHERN REGION

Electrolux Ltd., Hippodrome House,  
Birchett Road, Aldershot, Hants. GU11 1LU  
(Service requests only — Aldershot 24505  
General enquiries — Aldershot 29064)  
*Covering area of Southern, South Eastern  
and South Western Electricity Boards.*

Alternatively, residents in **Somerset and  
E. Devon** may telephone Bristol 28065  
to register service requests.

## ★ EASTERN AND LONDON REGION

Electrolux Ltd., (Eastern & London Region),  
Luton, Beds. LU4 9QQ  
(Service requests only — Luton 55966  
General enquiries — Luton 53255)  
*Covering area of Eastern and London  
Electricity Boards.*

- ★ Users residing within 20/30 miles of  
Croydon, including all London Postal  
Districts, may telephone 01-686 4321  
to register service requests.

## MIDLANDS & SOUTH WALES REGION

Electrolux Ltd., 3 Strensham Hill, Moseley,  
Birmingham B13 8AQ (021-449 4400)  
*Covering area of Midlands and East Midlands  
Electricity Boards.*

Residents in the area of the **South Wales  
Electricity Board** may either contact the  
Birmingham office, or telephone Cardiff  
37444 to register service requests.

## NORTHERN REGION

Electrolux Ltd., Record Mill,  
Empire Street, Great Harwood, Blackburn,  
Lancs. BB6 7SR (0254-886666)  
*Covering area of Liverpool and North Wales,  
North Western, and Yorkshire and North  
Lincs Electricity Boards.*

## SCOTLAND & NORTH EASTERN REGION

Electrolux Ltd., 5 Wellington Street,  
Glasgow G2 6JB (041-221 0274)  
*Covering area of Scottish Electricity Board.*

Residents in the area of the **North Eastern  
Electricity Board** may either contact the  
above office, or telephone Newcastle  
814828 to register service requests.

## NORTHERN IRELAND

Electrolux Ltd., 27 Franklin Street,  
Belfast BT2 8DU  
(Belfast 27512)

## EIRE

Electrolux Ltd., Santry Avenue,  
Santry, Dublin 9.  
(Dublin 373721)

*TR70/55 and TR71/55 — LUX MODELS, MADE IN SWEDEN*



ELECTROLUX LTD., LUTON,  
BEDS., ENGLAND, LU4 9QQ